

Congratulations and welcome to ownership of The Big Easy® from Char-Broil®. It is our sincere hope that by reading this guide, and with a little practice, you will come to fully enjoy the tender juiciness and delicious flavor of food you prepare with your new Electric Infrared Smoker & Roaster.

We suggest you take a few moments to read the Product Guide and ensure your cooker is assembled correctly and completely and that you are familiar with both its construction and operation before using.

There are no hard and fast rules for cooking - just some basic facts about how The Big Easy® works. The exclusive TRU-Infrared™ cooking system will help you prepare wonderful meals. Use this cooking guide as an introduction to cooking with The Big Easy®. It's filled with great tips, tricks and recipes.

The most important thing you can do first is register your cooker so that we can be more helpful when you need us. Please complete the warranty registration card found on the last page of your Product Guide or save a stamp and visit us at www.charbroil.com.

When you register, be sure to sign up for our free weekly email newsletter called *Sizzle on the Grill*™. Each issue is packed with new tips, tricks, recipes, party ideas and exclusive subscriber offers. *We never sell or distribute your contact information!* We want your Char-Broil experience to be a great one and this is one way we can stay in touch.

Happy Cooking!



First Things First

You will find that most of the product assembly has been completed for you at the factory. Complete any remaining steps and reference all safety and usage information found in the Product Guide.

Just like grandma's cast iron skillet, the stainless steel Cooking Chamber must be seasoned prior to use. **This is most important** as it will allow the cooking chamber to work properly. In addition, it will make cleaning easier and inhibit rusting.

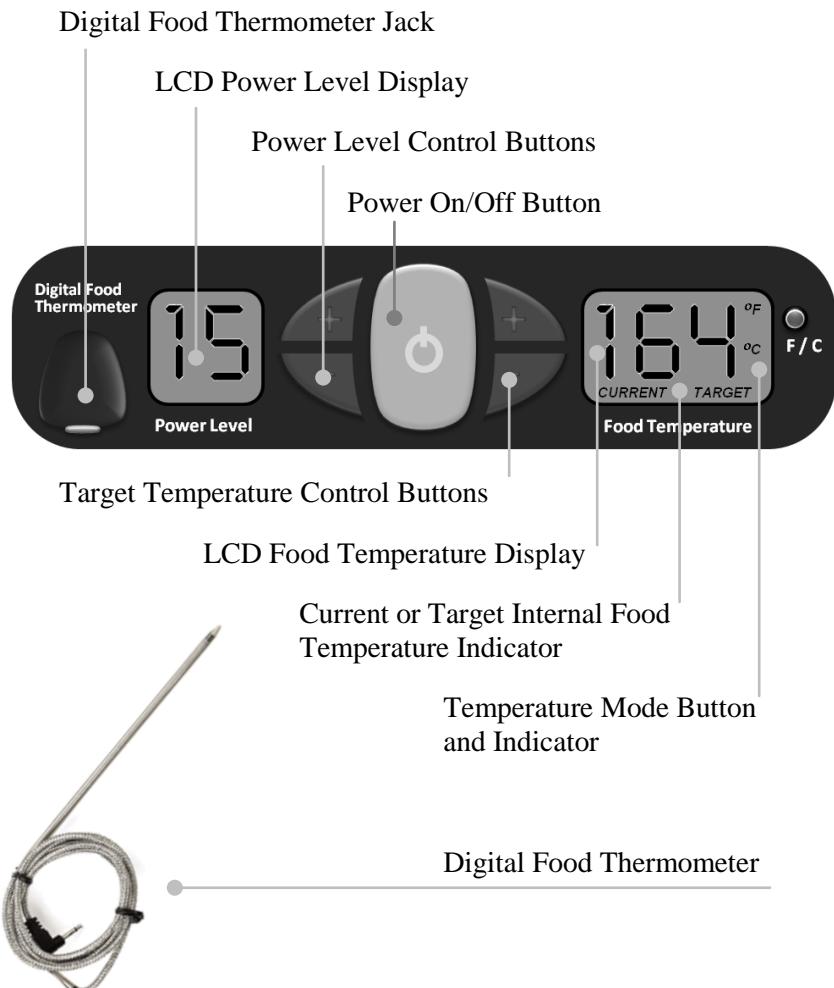
Coat all interior surfaces of the cooking chamber with vegetable oil. If you use a vegetable spray, wipe down the cooking chamber after spraying to ensure an even coat. Turn The Big Easy on, set the Power Level to **(15)**, close the lid and allow it to heat until the vegetable oil burns off and stops smoking. The shiny finish of the stainless steel cooking chamber should now have a very dark brown or bronze color.

You are now ready to cook. The more you use your Big Easy, the better it will cook. The darker, more-seasoned, the cooking chamber becomes the hotter and the more evenly it will cook. A light coat of vegetable oil before each use will keep the surfaces seasoned and help prevent any rusting – again, just like grandma's cast iron skillet.



Smarter Versatility

The Big Easy Electric Smoker & Roaster will monitor internal temperature of the food being cooked and power-off automatically once your target temperature is reached.



Power On/Off

- Plug power supply cord into a properly grounded, GFI protected outlet. If an extension cord must be used, refer to “Extension Cord Use and Safety” found in the Product Guide.
- Press **Power On/Off Button**
- The (**CURRENT**) temperature as measured by the Digital Food Thermometer will be displayed in degrees Fahrenheit (**°F**) inside the LCD Food Temperature Display.
 - If three dashes (---) are displayed, the Digital Food Thermometer is not fully engaged into the Jack.
 - To measure temperatures in degrees Celsius (**°C**), press the Temperature Mode Button.

Setting the Target Internal Food Temperature

- Press either the (+) or (-) Temperature Control Button until your desired (**TARGET**) Food Temperature is displayed.
 - Reference the USDA Guidelines for recommended internal food temperatures on the last page of this Cooking Guide.
 - Press and hold either the (+) or (-) Temperature Control Button for 2 seconds to scroll rapidly through the temperatures.
- The LCD Food Temperature Display will alternate between the (**CURRENT**) temperature of the food as measured by the Digital Food Thermometer and the (**TARGET**) temperature you select.
- Once your Target Food Temperature is reached, an audible alarm sounds and the heat cycle is turned off. The controller will beep once every 30 seconds until the Power Button is pressed.

Setting the Power Level

Your new TRU-Infrared™ Smoker & Roaster features 15 Power Levels that make it an extremely versatile outdoor cooking appliance. Reference the Temperature Chart to set the correct Power Level depending on outdoor weather conditions. If you are cooking on a colder or windy day, use a Power Level on the higher side of the temperature range. If it's warm and sunny, simply use a Power Level on the lower side of the temperature range. Setting the correct Power Level isn't an exact science and is part of the fun of outdoor cooking.

The Big Easy® Smoker & Roaster Temperature Chart

Function	Power Level	Avg. Temp.
Warming	1	125°F
	2	175°F
	3	225°F
Slow Smoking	4	250°F
	5	275°F
	6	300°F
	7	325°F
	8	350°F
	9	375°F
Big Easy® Smoking	10	400°F
	11	425°F
	12	450°F
Big Easy® Roasting	13	475°F
	14	500°F
Preheat	15	525°F
30-Min AutoClean™	C	525°F

30-Minute AutoClean™ (Power Level C)

After removing your food return the cooking basket, warming basket, and half racks to The Big Easy. Close the lid, and press the (+) Temperature Control Button until (C) is displayed on the Power Level Display. This will activate the AutoClean™ cycle.

AutoClean™ is a high-heat cycle that will burn-off most remaining food debris and conveniently power-off The Big Easy after 30-minutes. After the cooking accessories have cooled, they will be ready for brushing with a standard grill brush – similar to brushing the cooking grates of an outdoor bbq grill. Remove any remaining food debris from the bottom of the cooking chamber and empty the grease tray once the unit has cooled down.

If preferred, the cooking accessories can be cleaned in a dishwasher or washed with soap and water instead of being left inside the cooking chamber while running the AutoClean™ cycle.

Preheat (Power Level 15)

Preheating is required only when using wood chips or pellets inside the smoker box. When filling the smoker box, fill up to the height of the top of the box. When full, the chips or pellets should not be higher than the top of the smoker box.

Return the filled smoker box to The Big Easy, close the lid, and set the Power Level to 15. The wood chips or pellets will begin to smoke after approximately 15 minutes - depending on outside weather conditions. In cold or windy conditions, it will take longer for the wood chips to start to smoke.



Big Easy® Roasting (Power Levels 12-14)

Your favorite Rotisserie Chicken recipe has never been faster or easier. When roasting with The Big Easy, there are none of the hassles associated with traditional rotisserie cooking – no forks and spit rod to balance or troublesome flare-ups to control.

This is also how you can make a delicious, safe and healthy Southern Fried Turkey – without all the gallons of oil to purchase or recycle.



Big Easy® Smoking (Power Levels 9-11)

Smoking food has never been... well... *easier*. Instead of charcoal or wood, The Big Easy uses the convenience of its electric-powered TRU-Infrared™ cooking system. Smoke flavor is added using about a ½ lb. of wood chips or pellets inside the stainless steel smoker box.

To begin, prepare the cooking basket with the food you plan to smoke. Food can be placed in the bottom of the cooking basket and/or closer to the top using the cooking racks.

Food placed higher in the cooking basket will be exposed to more smoke and will cook slightly faster.

Real wood chips will smoke for over an hour in the smoke box – depending on your Power Level selection. Real wood pellets will smoke almost twice as



long. When refilling the smoke box, leave a few burning embers to help start the new chips or pellets smoking. If you have no embers left or want to start with a full box of fresh chips or pellets, simply fill no higher than the top of the smoker box and preheat on Power Level 15 for approximately 15 minutes or until they begin to smoke. Don't forget to turn the Power Level back to the original setting. The 15 minutes of cook time at Power Level 15 will not affect your overall cooking results.

Slow Smoking (Power Levels 4-8)

The Big Easy Electric Smoker & Roaster was designed to make outdoor cooking faster and easier. When extra time is available, you can enjoy cooking 'slow-and-low'. If you enjoy a stronger smoke flavor to your foods, extending the cook time and exposing your food to more smoke is a great way to achieve this result.

When slow-smoking, use a 9" disposable aluminum pie pan filled with water and/or your favorite fruit juices to help retain moisture and add additional flavor to your food. Center the water pan in the bottom of the cooking chamber so that the legs of the cooking basket are outside of the pan when positioned inside the cooking chamber.

Additional Operation Notes

- Each time a button is pressed, an audible beep sounds. To disable this feature, press and hold the Temperature Mode Button for two seconds. To turn the audible beep back on, press and hold the Temperature Mode Button for another two seconds.
- The control panel is designed to automatically power off after 12 hours of continuous operation.

Frequently Asked Questions

1) Do I need to soak the wood chips in water?

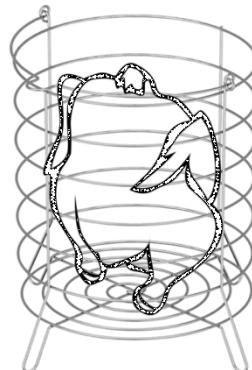
No. Soaking the wood chips in water before use will not extend the smoking time; only lengthen the time before they start to smoke.

2) Can I cook a frozen turkey?

No. Turkey must be completely thawed and you should always remove the giblets, neck and anything from inside the cavity before cooking.

3) How should I prepare poultry?

The turkey or chicken must be completely thawed and you should always remove the giblets, neck and anything from inside the cavity before cooking. Remove the metal or plastic tie that may be used to bind the legs together before putting the turkey in the cooking basket. Opening the legs will allow the turkey to cook evenly and maintain its position inside the basket. Always set the turkey or chicken inside the basket with the breast up and the legs down so that it can cook evenly.



4) Can I cook a turkey with stuffing inside?

The USDA recommends cooking stuffing separately for optimal safety and uniform doneness. Visit www.isitdonyet.gov for more information on cooking turkey safely.

5) Can I use injectable marinades?

Absolutely. But if you are really into making it easy, simply use a dry rub on the outside. One of our favorites to use with turkey or chicken is a Creole seasoning with salt, red pepper, garlic and other spices found readily at any grocery store.

Try to avoid rubs with high sugar content if you are cooking at Big Easy Roasting Power Levels. When preparing fried turkey or rotisserie chicken, you can rub the skin with peanut or canola oil before using a dry rub if desired. The infrared heat will keep your food moist and juicy on the inside.

6) How long will it take to cook?

With The Big Easy, food is done once it reaches proper internal temperature. Always use the Digital Food Thermometer to monitor internal temperature and remember these USDA guidelines for proper use:

- 1) Insert the probe into the thickest part of the food - not touching bone, fat or gristle before lowering into the cook chamber. Place the digital food thermometer cord to the left side of the cooking chamber before closing lid and inserting into the Jack.
- 2) After cooking, check the temperature in several places to make sure the food is evenly heated.
- 3) Compare your thermometer reading to the USDA guidelines printed inside the back cover of this guide to determine if your food has reached a safe temperature.
- 4) Make sure to clean your food thermometer with hot, soapy, water before and after each use. Do not immerse or wash in the dishwasher.

- 5) Visit www.isitdoneyet.gov for more information on food safety.

Cook times will vary depending on outdoor weather conditions and selected Power Level, but generally you can expect 10/15 minutes per pound for turkey, 15/20 minutes per pound for chicken, and 35/40 minutes per pound for pork or beef roasts if Big Easy® Roasting. If cooking at Power Levels in the Big Easy® Smoking range, anticipate cooking times to be twice as long as a general guideline.

- 7) **Can I use drippings for gravy?**

Yes - if they are properly prepared. Before cooking, you must insert a food-safe aluminum liner into the removable grease tray to catch the drippings. After cooking, the drippings must be heated on a stovetop to the proper temperature for doneness (180°F or 82°C). Never serve the drippings directly from the removable grease tray. Custom-fit aluminum liners are available for purchase at www.charbroil.com.



- 8) **What is the easiest way to remove food from the basket?**

First, remember the proverb ‘Patience is a Virtue’. When you remove the basket from the cooking chamber, you will be tempted to want to immediately remove the food from the basket. Instead, place the basket on a tray or platter and allow the food to rest for 10-15 minutes. Once the basket has cooled, gently separate any places where the turkey, chicken or roast has attached itself to the basket during cooking and turn the basket on its side to remove.

Poultry Recipes

Big Easy Southern Fried Turkey

Cook Setting: Big Easy® Roasting

Ingredients:

- Whole turkey
- Peanut oil (optional)
- Herb seasoning or favorite low-sugar dry rub

Directions:

Prepare turkey for cooking and remove the neck, giblets and anything inside the cavity. Pat turkey dry and rub or spray with peanut oil. Season the outside with your favorite herb or garlic seasoning and place inside the cooking basket breast side up.

Cook the turkey until the internal temperature is 165° F. The outside should be crisp and golden brown.

Allow the turkey to rest for 10-15 minutes while the cooking basket cools before removing. Carve and enjoy.

***Easy Idea:** Roast Sweet Potatoes above the turkey using the cooking racks.*

Louisiana Style Fried Turkey

Cook Setting: Big Easy® Roasting

Ingredients:

- Whole turkey
- Peanut oil (optional)
- Creole dry rub seasoning
- Favorite Injectable marinade

Directions:

Prepare turkey for cooking and remove the neck, giblets and anything inside the cavity. Pat turkey dry and rub with peanut oil.

Inject turkey with a favorite marinade in multiple locations in the breast and legs about $\frac{1}{2}$ " apart to evenly distribute the marinade.

Season the outside with Creole seasoning and place in the cooking basket breast side up.

Cook the turkey until the internal temperature is 165° F. The outside should be crisp and golden brown.

Allow the turkey to rest for 10-15 minutes while the cooking basket cools before removing. Carve and enjoy.

Easy Idea: Skip the marinade injection step – it's messy and your turkey will turn out moist and juicy without it.

Big Easy Rotisserie Chicken

Cook Setting: Big Easy® Roasting

Ingredients:

- Whole chicken
- Herb seasoning or lemon-pepper dry rub

Directions:

Prepare chicken for cooking and remove the neck, giblets and anything inside the cavity.

Season the outside with your favorite low-sugar dry rub and place in cooking basket breast side up.

Cook until internal temperature is 165° F. The outside should be crispy and golden brown.

Allow the chicken to rest for 10-15 minutes while the cooking basket cools before removing. Carve and enjoy.

Serve with The Big Easy Roasted Potatoes and Corn.

Easy Idea: Cook two chickens at the same time using the two Half Racks in the cooking basket.

Cornish Hens

Cook Setting: Big Easy® Roasting or Smoking

Ingredients:

- 3 Cornish hens
- Mojito seasoning dry rub

Directions:

Prepare hens for cooking and remove the neck, giblets and anything inside the cavity.

Arrange the hens back-to-back with the breast side toward the outside in the bottom of the cooking basket.

Cook until internal temperature is 165° F. The outside should be crispy and golden brown.

Allow the hens to rest for 10-15 minutes while the cooking basket cools before removing. Carve and enjoy.

***Easy Idea:** Try a clean, no-rub, method of applying dry seasoning by sprinkling on after placing the food inside the cooking basket...*

Even better, try doing it outside just before placing the basket inside the cooking chamber and keep the kitchen clean!

Pork Recipes

Big Easy BBQ

Cook Setting: Big Easy® Smoking

Ingredients:

- 3-7 lb pork roast or Boston Butt
- Dry Rub Seasoning
- BBQ Sauce

Directions:

Season the entire cut of meat using your favorite BBQ dry rub. Place into the cooking basket and cook until the internal temperature is 160° F for serving cubed or sliced.

To serve ‘pulled pork’, cook until the internal temperature reaches 190°-200°F. Once the internal temperature reaches 160° F, you may choose to remove the pork, cover with your favorite BBQ sauce, and wrap with two layers of heavy-duty aluminum foil, before returning it to the cooking basket for the additional cook time. This additional cook time from 160° F to 190°-200° F will require the same amount of time as the pork required to reach 160° F.

When done, remove the basket from the cooking chamber and allow the BBQ to rest for 10-15 minutes while the cooking basket and aluminum foil cools.

The Big Easy Pork Tenderloins

Cook Setting: Big Easy® Roasting or Smoking

Ingredients:

- 2 Pork Tenderloins
- Kosher salt
- Fresh cracked pepper

Directions:

Season the tenderloins using kosher salt and fresh cracked pepper. Place into the cooking basket and cook until the internal temperature is 160° F.

Tenderloins will cook fast. Check internal temperature after 30 minutes.

Allow the tenderloins to rest for 10-15 minutes while the cooking basket cools before removing. Cut tenderloins in $\frac{1}{2}$ inch slices and serve with favorite sauce and side dishes.

Big Easy Baby Backs

Cook Setting: Big Easy® Smoking

Ingredients:

- 1 Rack of Baby Back Ribs
- Dry Rub Seasoning
- BBQ Sauce

Directions:

Season ribs using your favorite BBQ dry rub. Full racks of ribs may need to be cut to best position inside the cooking basket. The half-racks can also be used to position so that heat can circulate around both sides of the ribs.

Smoke and check for doneness (160° F) using the digital food thermometer. If you like them extra tender and tasty, remove, cover with your favorite BBQ sauce, and wrap them with two layers of heavy-duty aluminum foil. Place the aluminum-foil-wrapped ribs back into the cooking basket and allow them to cook for an additional 30 minutes.

Remove the basket and allow the ribs to rest for 10-15 minutes while the cooking basket and aluminum foil cools.

Easy Idea: Want to cook more ribs? Purchase additional Half Racks at www.charbroil.com and stack 'em up or hang them vertically in the basket using The Big Easy rib hooks.

Beef Recipes

Big Easy Beef Roast

Cook Setting: Big Easy® Smoking

Ingredients:

- 3-5 lb Beef Roast
- Kosher salt
- Fresh cracked pepper

Directions:

Prepare a 3-5 lb beef roast for cooking. Season outside with salt and pepper or a Creole rub for added spice. Place beef roast in bottom center of cooking basket, place basket in The Big Easy. Cook beef until the internal temperature reaches a minimum of 145°F.

Large cuts of meat and turkeys can typically be removed a few degrees prior to the desired internal temperature. When internal temp reaches your target temperature, remove and place on plate or tray and cover with aluminum foil. Allow the roast to rest for 10-20 minutes while the internal temperature continues to rise. Always check the internal temperature before serving to insure it has reached desired temperature. Slice and enjoy!

***Easy Idea:** Try cooking roasted red potatoes and corn above the roast using the Half Racks.*

Char-Broil's Favorite Prime Rib Roast

Cook Setting: The Big Easy® Smoking

Ingredients:

- 3-5 lb rib roast
- 1 Tbsp garlic powder
- 1 Tbsp Sea Salt
- 1 Tbsp Onion powder
- 2 tsp cayenne pepper
- 2 tsp each: dried rosemary, thyme

Directions:

Mix all dry ingredients together in large mixing bowl - using fork or whisk. Place rib roast in bowl and use hands to work rub into all areas of meat (Note: rubber gloves can come in handy).

Large cuts of meat and turkeys can typically be removed a few degrees prior to the desired internal temperature. When internal temp reaches your target temperature, remove and place on plate or tray and cover with aluminum foil. Allow the roast to rest for 10-20 minutes while the internal temperature continues to rise. Always check the internal temperature before serving to insure it has reached desired temperature. Slice and enjoy!

Vegetable Recipes

Roasted Red, Sweet, or Russet Potatoes

Wash and clean potatoes. Place in bottom of cooking basket or use The Big Easy® cooking rack to cook above other foods. Cook until a tooth pick can easily go into the center of the potatoes. As a general guide, a large potato will cook in the time it takes to cook a turkey or a roast.

Do not puncture or cut the skin when cooking sweet potatoes so that the natural sugar will remain inside the potato. The natural sugar can leak onto any meat being cooked below and caramelize into a dark crust. After cooking, cut in half lengthwise and add butter and brown sugar as desired.

***Easy Idea:** Try rubbing potatoes with vegetable oil and seasoning with kosher salt. The oil will help the salt stick.*

Corn on the Cobb

Wash and clean corn in the husk, but do not remove the husk. Soak corn in cold water for 30 minutes or up to an hour. Place the corn vertically in the cooking basket. You will know its done when you can press a kernel and liquid comes out.



Combine a dash of delicious with a touch of invention and a sprinkle of all-natural goodness, and what do you have? Only the best tantalizing steaks, burgers, chicken and barbecue to ever grace a backyard grill.

AVAILABLE NOW!



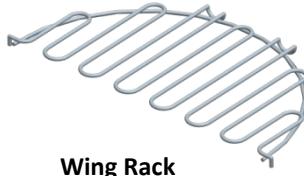
Char-Broil has been inspiring outdoor cooks for over sixty years. With our new family of marinades, rubs and sauces that all work together, outdoor cooks are invited to add a pinch of this... a dash of that... to create their own signature, mouthwatering flavors.

Please use the following promotion code and receive 15% off of your next order of Char-Broil® Pinch of Sizzle® Item(s) from www.charbroil.com - SRGEGG11.

Visit www.charbroil.com/live to share with The Big Easy® owners just like you!

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Wing Rack



Wood Chips



High Heat Gloves

“Is it done yet?”

USDA RECOMMENDED SAFE MINIMUM INTERNAL TEMPERATURES



Beef, Veal, Lamb
Steaks & Roasts

145° F



Fish

145° F



Pork

160° F



Beef, Veal, Lamb
Ground

160° F



Turkey, Chicken & Duck

165° F

www.IsItDoneYet.gov